MANUFACTURING MILK LAW OF 2001 (EXCERPT) Act 267 of 2001

ARTICLE 7

288.630 Prohibited acts; standards; compliance.

Sec. 70. (1) A person shall not directly, through an agent, or on behalf of another person sell or offer for sale, furnish, or possess or control with intent to sell or offer for sale, or furnish an unsanitary, adulterated, or misbranded milk or dairy product to a person or a processor.

(2) Dairy products made or sold in Michigan shall comply with the requirements of this act and the standards as follows:

Chemical, Physical, Bacteriological, and Temperature Standards MANUFACTURING GRADE RAW Temperature MILK FOR PASTEURIZATION (NOT FOR FROZEN DESSERTS) INCLUDING ULTRAFILUTRATION OR MILK CONCENTRATE MILK CONCENTRATE MILK CONCENTRATE MILK CONCENTRATE Bacterial limits Bacterial lim	standards as follows.		
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milkings does not exceed 50°F (10°C).

Bacterial limits

Not to exceed 100,000 per ml for individual supplies, not to exceed

300,000 per ml commingled.

Somatic cell counts

Not to exceed 750,000

per ml.

Drug residues

No positive results on drug residue detection methods which have been found to be acceptable for use with raw milk.

Sediment

Not to exceed a USDA no. 3 standard following procedures from standard

methods for the

examination of milk and

milk products.

Freezing point

-0.530°H maximum.

PASTEURIZED CONDENSED MILK AND CONDENSED SKIM MILK

Temperature

Cooled to 45°F (7°C) [50°F (10°C) if 45% or more solids] or less, or heated to 145° (63°C)

or greater and maintained thereat unless the product is being dried within 4 hours after condensing.

Bacterial limits Not to exceed 30,000

per gram.

Coliform count

Not to exceed 10 per gram. Provided, that in the case of bulk milk transport tank shipments shall not exceed 100 per

ml.

Drug residues

No positive results on drug residue detection methods which have been found to be acceptable for use with condensed milk and condensed skim

milk.

DRY WHOLE MILK, EXTRA GRADE

No more than:

Butterfat

Not less than 26% or more than 40%.

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Moisture 4.50%.

Solubility 1.0 ml spray process; index 15.0 roller process.

Bacterial Not to exceed 50,000

limit per gram.

Coliform count Not to exceed 10 per

gram.

Scorched 15.0/gram spray process; particles 22.5 roller process. disc B

Drug residues No positive results on

drug residue detection methods which have been found to be acceptable for use with dry whole

milk.

DMCC count Less than 100,000,000

per gram.

DRY WHOLE MILK, STANDARD GRADE

No more than:

Butterfat Not less than 26% or

more than 40%.

Moisture 5.00%.

Titratable 0.15%. acidity

Solubility 1.5 ml spray process; index 15.0 ml roller process.

Bacterial Not to exceed 100,000 limit per gram.

Coliform count Not to exceed 10 per

gram.

Scorched 22.5 per gram spray particles process; 32.5 per gram disc B roller process.

Drug residues No positive results on

drug residue detection methods which have been found to be acceptable for use with dry, whole

milk.

DMCC count Less than 100,000,000

per gram.

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GRADE	No more than:	
	Butterfat	1.25%.
	Moisture	4.00%.
	Titratable acidity	0.15%.
	Solubility index	1.2 ml (2.0 ml high- heat, max) spray process; 15.0 ml roller process.
	Bacterial limit	Not to exceed 10,000 per gram spray or 50,000 per gram roller process.
	Coliform count	Not to exceed 10 per gram.
	Scorched particles disc B	15.0/gram spray; 22.5/gram roller process.
	Drug residues	No positive results on drug residue detection methods which have been found to be acceptable for use with nonfat dry milk.
	DMCC count	Less than 100,000,000 per gram.
NONFAT DRY MILK, STANDARD GRADE	DMCC count No more than:	
	No more than:	per gram.
	No more than: Butterfat	per gram. 1.50%.
	No more than: Butterfat Moisture Titratable	per gram. 1.50%. 5.00%.
	No more than: Butterfat Moisture Titratable acidity Solubility	<pre>per gram. 1.50%. 5.00%. 0.17%. 2.5 ml spray process;</pre>
	No more than: Butterfat Moisture Titratable acidity Solubility index Bacterial	1.50%. 5.00%. 0.17%. 2.5 ml spray process; 15.0 ml roller process. 75,000/gram spray; 100,000/gram roller
	No more than: Butterfat Moisture Titratable acidity Solubility index Bacterial estimate	per gram. 1.50%. 5.00%. 0.17%. 2.5 ml spray process; 15.0 ml roller process. 75,000/gram spray; 100,000/gram roller process.
	No more than: Butterfat Moisture Titratable acidity Solubility index Bacterial estimate Coliform count Scorched particles	per gram. 1.50%. 5.00%. 0.17%. 2.5 ml spray process; 15.0 ml roller process. 75,000/gram spray; 100,000/gram roller process. 10 per gram. 22.5/gram spray; 32.5/gram roller

for use with nonfat dry

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milk.

DMCC count Less than 100,000,000 per gram.

		per gram.
INSTANT NONFAT DRY MILK, EXTRA GRADE	No more than:	
	Butterfat	1.25%.
	Moisture	4.50%.
	Titratable acidity	0.15%.
	Solubility index	1.0 ml.
	Bacterial limit	Not to exceed 10,000 per gram.
	Coliform count	Not to exceed 10 per gram.
	Scorched particles disc B	15.0/gram.
	Drug residues	No positive results on drug residue detection methods which have been found to be acceptable for use with nonfat dry milk.
	Dispersibility	85.0%.
	DMCC count	Less than 40,000,000 per gram.
WHEY FOR CONDENSING	Temperature	Maintained at a temperature of 45°F (7°C) or less, or 135°F (57°C) or greater, except for acid-type whey with a titratable acidity 0.40% or above, or a pH of 4.6 or below.
	Drug residues	No positive results on drug residue detection methods which have been found to be acceptable for use with whey.
PASTEURIZED CONDENSED WHEY AND WHEY PRODUCTS Rendered Friday, February 17, 2017	Temperature Page 5	Cooled to 50°F (10°C) or less during crystallization, within 72 hours of Michigan Compiled Laws Complete Through PA 471 of 2016
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cond	ensing	

		condensing.
	Coliform count	Not to exceed 10 per gram.
	Drug residues	No positive results on drug residue detection methods which have been found to be acceptable for use with condensed whey.
DRY WHEY, EXTRA GRADE	Bacterial limit	Not to exceed 30,000 per gram.
	Coliform count	Not to exceed 10 per gram.
	Milkfat content	Not to exceed 1.5%.
	Moisture content	Not to exceed 5.0%.
	Scorched particle content	Not to exceed 15.0%.
DRY WHEY, DRY WHEY PRODUCTS	Bacterial limit	Not to exceed 50,000 per gram.
	Coliform count	Not to exceed 10 per gram.
	Butterfat	Not more than 1.50%.
	Moisture	Not more than 5%.
	Drug residues	No positive results on drug residue detection methods which have been found to be acceptable for use with dry whey and dry whey products.
DRY BUTTERMILK AND DRY	Butterfat	4.5% min.
BUTTERMILK PRODUCTS, EXTRA GRADE	Moisture	4.0% max.
	Titratable acidity	0.10-0.18%.
	Solubility index	1.25 ml spray process; 15.0 roller process.
	Bacterial limit	Not to exceed 20,000 per gram.
	Coliform count	Not to exceed 10 per gram.
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	Scorched particles disc B	15.0 mg spray process; 22.5 mg roller process.
	Drug residues	No positive results on drug residue detection methods which have been found to be acceptable for use with dry buttermilk and dry buttermilk products.
DRY BUTTERMILK AND DRY BUTTERMILK PRODUCTS, STANDARD GRADE	Butterfat	4.5% min.
	Moisture	5.0% max.
	Titratable acidity	0.10-0.20%.
	Solubility index	<pre>2.0 ml spray process; 15.0 roller process.</pre>
	Bacterial limit	Not to exceed 75,000 per gram.
	Coliform count	Not to exceed 10 per gram.
	Scorched particles disc B	22.5 mg spray process; 32.5 mg roller process.
	Drug residues	No positive results on drug residue detection methods which have been found to be acceptable for use with dry buttermilk and dry buttermilk products.
BUTTER, WHIPPED BUTTER	Percent butterfat	Not less than 80%.
	Temperature	Maintained at a temperature of 45°F (7°C) or less, when in storage.
	Proteolytic count	Not more than 50 per gram.
	Yeast and mold	Not more than 10 per gram.
	Coliform count	Not more than 10 per gram.
	Keeping quality	Satisfactory after 7 days at 70°F (21°C).
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DESSERTS Coliform count Not to exceed 10 per gram. Provided, that in the case of bulk milk transport tank shipments shall not exceed 100 per ml. Storage temp No higher than 45°F (7°C). FROZEN DESSERT MIX Bacterial limit Coliform count Not to exceed 10 per gram. Provided, that in the case of bulk milk transport tank shipments shall not exceed 100 per ml. Storage temp No higher than 45°F (7°C). (Sterile or aseptic mix has no storage temperature requirement.) FROZEN DESSERTS Bacterial limit Coliform count Not to exceed 10 per ml (20 per gram for chocolate, fruit, nuts, or other bulky flavored frozen desserts). Storage temp No higher than 32°F (0°C). Butterfat Per standards listed in 21 C.F.R. 135. STERILIZED OR ASEPTIC Bacterial Imit Temperature Yeast and mold No viable yeast or mold spores. Drug residues No positive results on drug residue detection methods which have been found to be acceptable for use with aseptically processed milk and milk products. PRIVATE WATER SUPPLIES Coliform count Peaps PRIVATE WATER SUPPLIES Coliform count Peaps Collegistive results confuse through PA 471 of 2016 Countesy of www.legislature.mi.gov	PASTEURIZED MILK, CREAM, FLUID DAIRY	Bacterial limit	Not to exceed 20,000 per ml.
FROZEN DESSERT MIX Bacterial 1imit Coliform count Not to exceed 10 per gram. Provided, that in the case of bulk milk transport tank shipments shall not exceed 100 per ml. Storage temp No higher than 45°F (7°C). (Sterile or aseptic mix has no storage temperature requirement.) FROZEN DESSERTS Bacterial 30,000 per ml. Coliform count Not to exceed 10 per ml (20 per gram for chocolate, fruit, nuts, or other bulky flavored frozen desserts). Storage temp No higher than 32°F (0°C). Butterfat Per standards listed in 21 C.F.R. 135. STERILIZED OR ASEPTIC Bacterial Refer 1imit to 21 CFR 113.3(e)(1). Temperature None. Yeast and mold No viable yeast or mold spores. Drug residues No positive results on drug residue detection methods which have been found to be acceptable for use with aseptically processed milk and milk products. PRIVATE MATER SUPPLIES Coliform count Page 8 Michigan Complete Invovip PA 471 of 2016	PRODUCTS FOR FROZEN DESSERTS	Coliform count	gram. Provided, that in the case of bulk milk transport tank shipments shall not exceed 100
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Rendered Friday, February 17, 2017 Page 8 Michigan Compiled Laws Complete Through PA 471 of 2016		Drug residues	drug residue detection methods which have been found to be acceptable for use with aseptically processed
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FOR DAIRY FARMS AND	
DAIRY PLANTS;	
RECIRCULATED COOLING	ż
WATER (SWEET WATER);	ï
GLYCOL FOR COOLING	

as MPN or equivalent method less than 1 per 100 ml.

CONDENSATE RECOVERY WATER (COW WATER)	Total plate count	Not to exceed 500 per ml.
	Chemical oxygen demand	Not to exceed 12 mg per $_{\rm L}.$
	Turbidity	Not to exceed 5 units.

History: 2001, Act 267, Eff. Feb. 8, 2002;—Am. 2008, Act 147, Eff. June 27, 2008.

Compiler's note: In the section of the table entitled "PASTEURIZED CONDENSED MILK AND CONDENSED SKIM MILK", the first instance of " 145° " evidently should read " 145° F".

288.631 Testing frequency for dairy products; testing dairy farm water supplies.

Sec. 71. (1) All dairy products shall be tested at a minimum frequency of 4 out of every 6 months, or as determined by the director.

- (2) Except when the water supply is required to be tested annually as provided in section 130(9)(h), well water samples for dairy farms shall be tested a minimum of once every 3 years and found to be of safe and satisfactory quality.
 - (3) Water supplies for dairy plants shall be tested a minimum of once every 6 months.
 - (4) Recirculated water or recirculated cooling medium shall be tested a minimum of once every 6 months.
- (5) Condensate recovery water shall be used only in applications that conform to requirements and procedures accepted by the United States food and drug administration or the director.

History: 2001, Act 267, Eff. Feb. 8, 2002.